



# The Wren

Issue 65  
April 2026



Together Everyone Achieves More



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@jennyruthworkshops



@JennyruthWorkshop



www.jennyruth.co.uk



jennyruth-workshop

# Contents

## Letter from the Deputy Editor

Hello name is Jamie, I do four days at Jennyruth Workshops and on a Tuesday I work at Open Country, which is a different organisation in Harrogate. I go to lots of different places to do gardening.

April means spring time including events like Spring Food, Home and Garden Fair and the Harrogate Spring Flower Show. I have painted the firefighter and the wellies for the 'Fill Your Boots' project for Ripon in Bloom.

I am looking forward to seeing the blue skies and sunshine brighten up everyone's lives.

I have done a lot of Morris Dancing practise getting ready for the main dance out.

Thank you for reading this magazine!

✓ ALLEN



- 3. Meet the Team
- 5. Visits and Events
- 9. News from the Workshops
- 14. Wonderful Workers'
- 17. Cooks' Corner
- 20. Volunteering
- 21. Fundraising
- 25. Happy Birthday
- 27. Dates for the Diary
- 32. A Message from William



# Meet the team



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**Art Director** Therese Thompson

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**Graphic Designer** Sam Manning

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**Senior Journalist** Vee Leigh





# Visits and Events

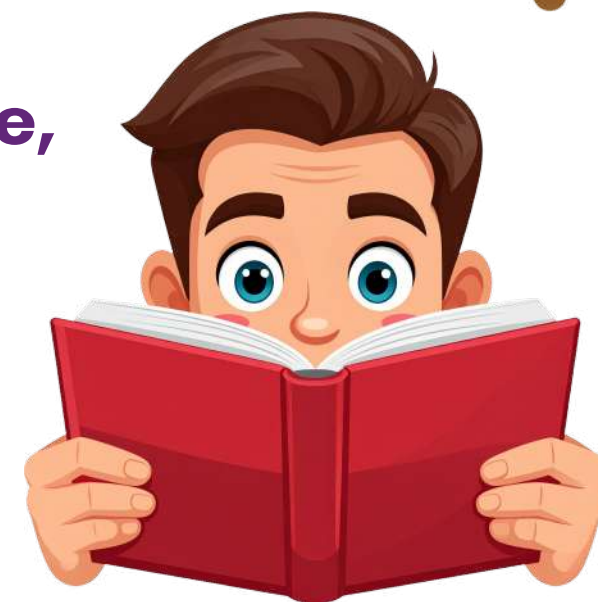
## Book Wrapping Group

On world book day, the fabulous book wrapping group went to Northallerton to restock the book stand and collected over £70 in donations from The Ontano Lounge. They also collected over £30 from The Tap on the Tutt in Boroughbridge.



**If anyone has any books they would like to donate, we are still collecting!**

Thank you, from the book wrapping group!



## White Rose Book Cafe

On Tuesday, 10<sup>th</sup> March, I went to White Rose Book Cafe in Thirsk with Jane D, Chris C, Jonathan, Matthew and Kelly.

We went to have a look at all the books upstairs and downstairs, for some inspiration for our storybook creation group. I found a lot of books that reminded me of my childhood memories; they were *The Tiger Who Came to Tea*, *Elmer*, *The Gruffalo*, *The Stickman*, and *Guess How Much I Love You*.

I enjoyed seeing the books that brought back beautiful memories from when I was a child, and I couldn't stop going on about *Guess How Much I Love You*. It was my absolute favourite book to read because it reminds me of my dad and I.

By Jessica Lewis



# The Sights and Sounds at Ripon Cathedral

On Saturday 14th, my dad drove me to Ripon Cathedral to do a stall. It was sights and sounds with Carole, Martyn, Rachael and Anna. I was helping them to finish setting up the stall by putting the price labels on the beautiful, bright, gorgeous, handcrafted, colourful and vibrant products.

We all gathered to go into the middle of the cathedral to have a welcome chat about what fun we were going to have, what they were going to do, introducing ourselves, and what sights and sounds is about.

Carole and I were taking turns with using two separate Zettles.

Rachael went around all the stalls with Martyn to get some inspiration on what the other charities do. I was continuing to use the Zettle, but I was also packing the products into a bag to give to customers. I recognised lots of our customers, some were volunteers, old and new workers. I also remember some people who came to the Christmas fair that I have been to.

I also went for a walk around with Anna, but the most important stall was the cancer research because I had cancer, so that was interesting. I went for a cup of tea and a piece of carrot cake, it was yummy in my tummy. Then we were listening to a lot of singing from the choir and Ripon Walled Garden.

When Rachael went home, it was just Martyn, Carole, Anna, and I doing the final bit of the stall. I was handing out leaflets and doing the Zettle. Then I helped Anna, Carole and Martyn pack away all the products into the boxes.

It was my first time being at Sights and Sounds. I was buzzing with excitement. I enjoyed being behind the stall doing the Zettle and helping Rachael out because that's what friends do and taking part in doing the Sights and Sounds.

**By Jessica**



# The Dales School in Northallerton



On Saturday, 7th March, my dad drove me to meet up with Kelly at the Dales School in Northallerton, to do a post-16 moving on event.

I was handing out leaflets to show all the students and their parents, guardians, carers or even members of staff who were with them. I was chatting a lot with Kelly who was giving me prompts on what to say.

Kelly and I went for a wander around the school to get a cup of tea. When we got back to the stall, two sisters were there having a look. They were asking us if they could come and have a look around or have a taster day.

My dad and Jayne came into the Dales School to have a mooch around to find out about nights out or clubs for me to go with Linda (PA wise). I helped Kelly pack away.

The weather was a beautiful, clear sunny day until it turned overcast and cold.

I really enjoyed helping Kelly out on the stall in the morning and just being out of the house for the morning. I would love to do this event again!

**By Jessica**



## Ripon Grammar Careers Fair

On Thursday 19<sup>th</sup> March, my dad drove me to the Grammar School in Ripon to do a Careers Event. We met Martyn and Richard at 6:30pm.

I handed out leaflets, Martyn was talking to lots of students and parents while Richard was trying to get people to come and have a look around the Workshops. There were a few students that wanted to come and volunteer at Jennyruth Workshops. I stayed behind the stall because it was really busy and crowded.

I'm glad I gave it a go, I liked talking to everyone.

**By Jessica**

# Little Bird Market at Harewood House

On Friday 27<sup>th</sup> March, Phoebe drove Debs, Alex and I to Harewood House. Adam was already there as he'd arrived early to open up the gazebo.

I was on the stall selling our beautiful, bright, unique and colourful products while Phoebe, Debs and Adam were supporting me. Alex and I took it in turns to use the zettle. Then Phoebe had to go and repark the minibus because it wasn't in the right location.

We sold more products but then it was lunchtime. Phoebe asked Alex and I whether we wanted a cuppa. Alex had a coffee, Phoebe had a mocha and I had a lovely cup of tea.

Towards the end, Phoebe drove us back to the workshop.

The weather was pretty miserable, overcast, windy and cold in the morning but the sun came out in the afternoon. I thoroughly enjoyed the whole day because we were outside in the fresh air and I could move around. I didn't like leaving Harewood House because it was just a brilliant day.

**By Jessica**



# News from the Workshop

**Our fabulous team interviewed Katy Sue, our new administrator.**

**What is your favourite thing to do in the office at Jennyruth Workshops?**

Writing out Worker of the Week certificates.

**What job did you do before coming here?**

A recruitment consultant at an education company.

**What are your hobbies?**

I like to sing musical theatre songs and learn K- Pop dances.

**What glasses do you have?**

Liberty London.

**Do you have any pets?**

I have 2 rag doll cats called Lottie and Billie – they are sisters – we groom them every Sunday.

**Where do you like to go on holiday?**

South Korea is amazing! I'd like to go there again because there's loads to see there and the food is amazing. We went to the palace and dressed up. I'd love to visit Japan.

**What family do you have?**

Mum, Dad, my Husband, an older brother, an older sister and I have 2 nieces and a nephew.

**What is your favourite season and why?**

Autumn because I love the colours and walking.

**What music do you like?**

K - Pop and musical theatre.

**What TV shows do you like to watch?**

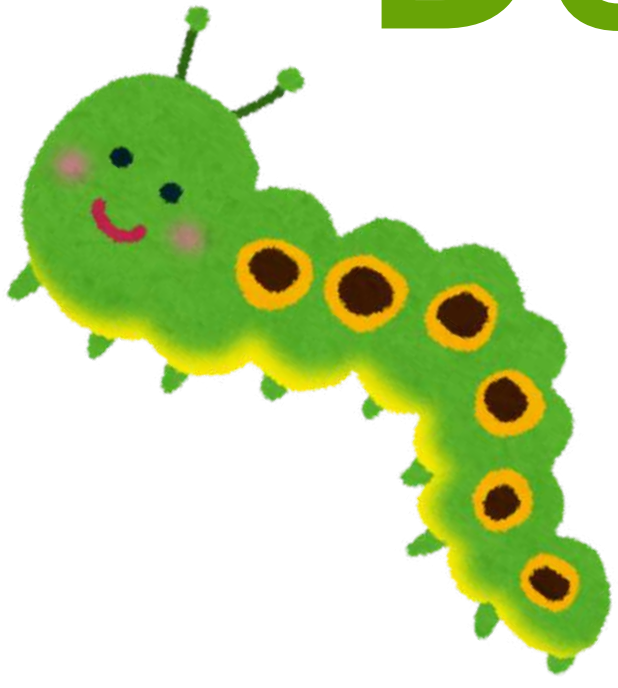
A Korean drama called 'Are you Human?' I also like Friends and How I Met Your Mother.

**Where were you born?**

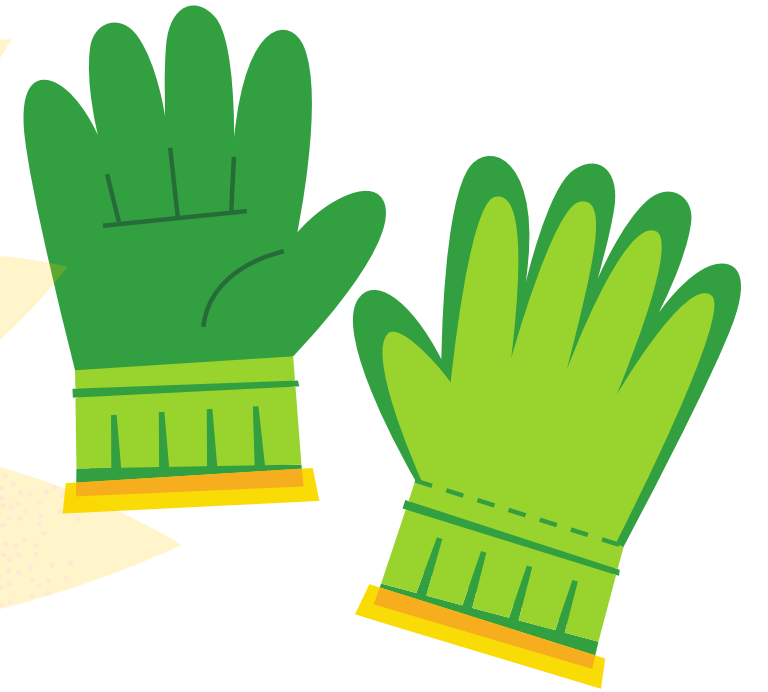
Pinderfields.



# Denise's Retirement



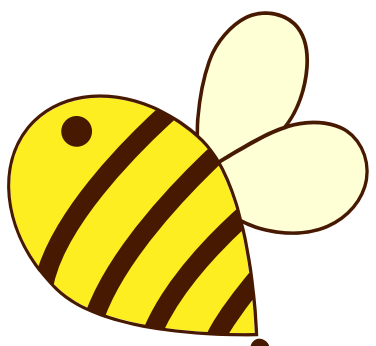
I will really miss seeing you  
around Jennyruth workshops.  
I will miss seeing you in the  
morning



**love from Therese x**

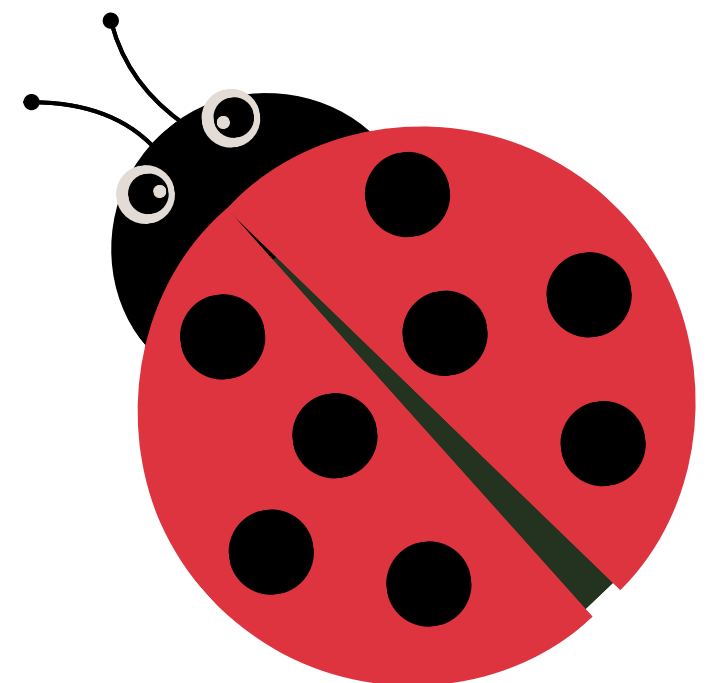
You make me smile I like working with you.  
You help me with my painting.

**Ben**



I really enjoyed doing  
gardening group with you  
Denise. You have been very  
kind and we are friends  
together.

**Ryan**



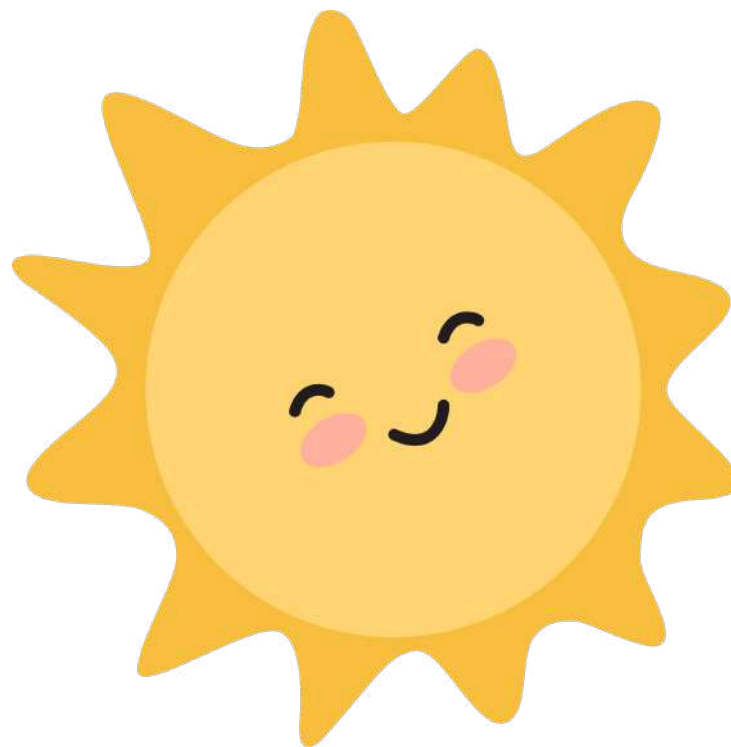
Denise used to be my keyworker. I've done a lot of stencilling, gardening and wrapping with her. You have always been the perfect staff. I hope you have a good retirement. After all your hard work, you deserve this. So put your feet up and rest by the fire. I will be thinking of you everytime I go to the training room.

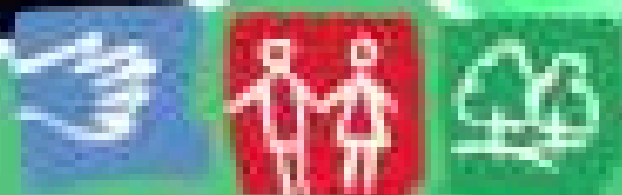
**by Jamie**



I loved working with you. In wrapping we had a laugh and a giggle. Good luck with your retirement Denise. You did an amazing job at Jennyruth Workshops. You are a wonderful lady. I will miss you so much!

**from Hannah**





# Pendragon

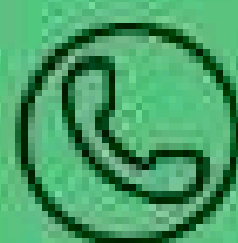
COMMUNITY TRUST

**At our centre based in Northalleton, North Yorkshire. We offer sensory sessions for adults and children with additional needs.**

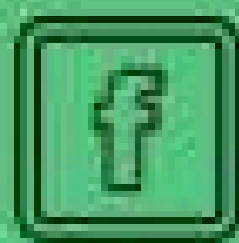
**The centre is fully padded and includes a giant soft slide, interactive walls, ball pool, waterbed, bubble tubes and much more for you to explore!**

**We are fully hoisted and changing facilities located on site as well as a small café serving hot drinks and refreshments.**

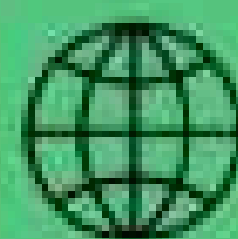
**If you would like to speak to our friendly team, Please don't hesitate to contact them on the following.**



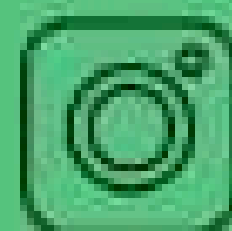
01609 760330



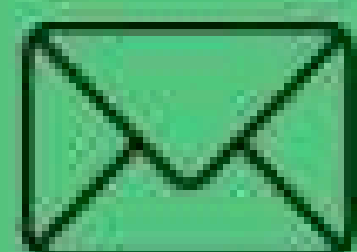
Pendragon Community Trust



[www.pendragon-ct.org](http://www.pendragon-ct.org)



Pendragonsensory



[Julia.Downes@pendragon-ct.org](mailto:Julia.Downes@pendragon-ct.org)



# WONDERFUL WORKERS

A section dedicated to our fabulously fantastic workers!

Each month we will be putting different workers in the spotlight by interviewing them about their life!

This month it's all about Rachael



**What are your hobbies?**

Watching telly and I like tandem riding.

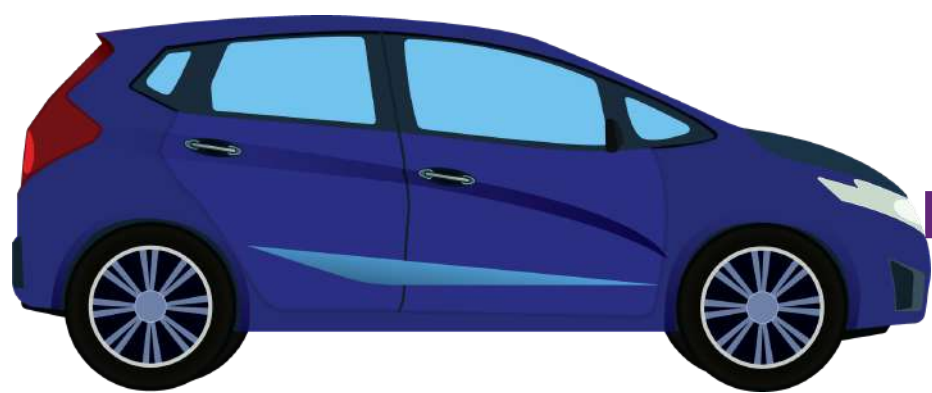


**What is your favourite animal?**

Cats, because I just like them!

**What's your favourite thing to do at Jennyruth?**

Going on trips out in Phoebe's car!



**Do you have a favourite film?**

Disney films



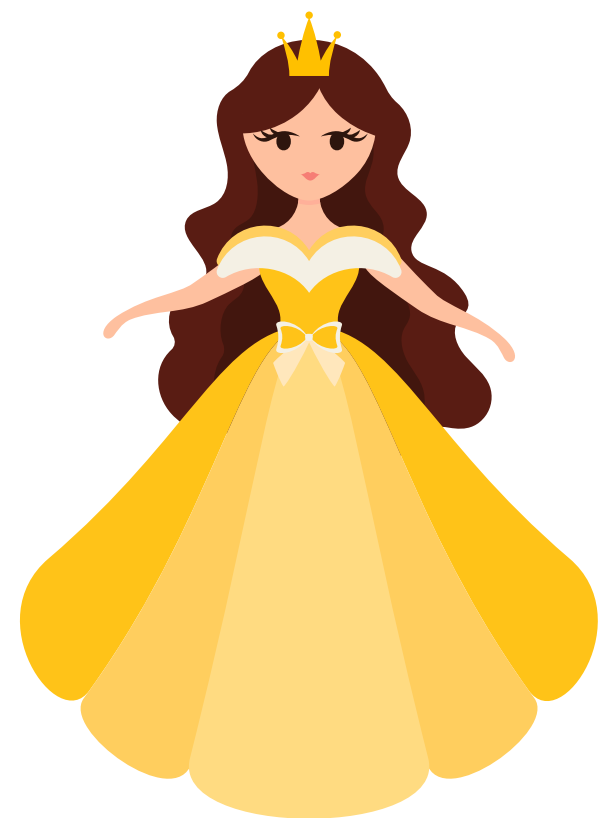
**What's your favourite meal from lunch club?**

I like all of them, but my favourite was the burritos.



**What's your favourite Disney character?**

Pocahontas



**If you could be any Disney princess, who would you be?**

The one with the yellow dress in Beauty and the Beast



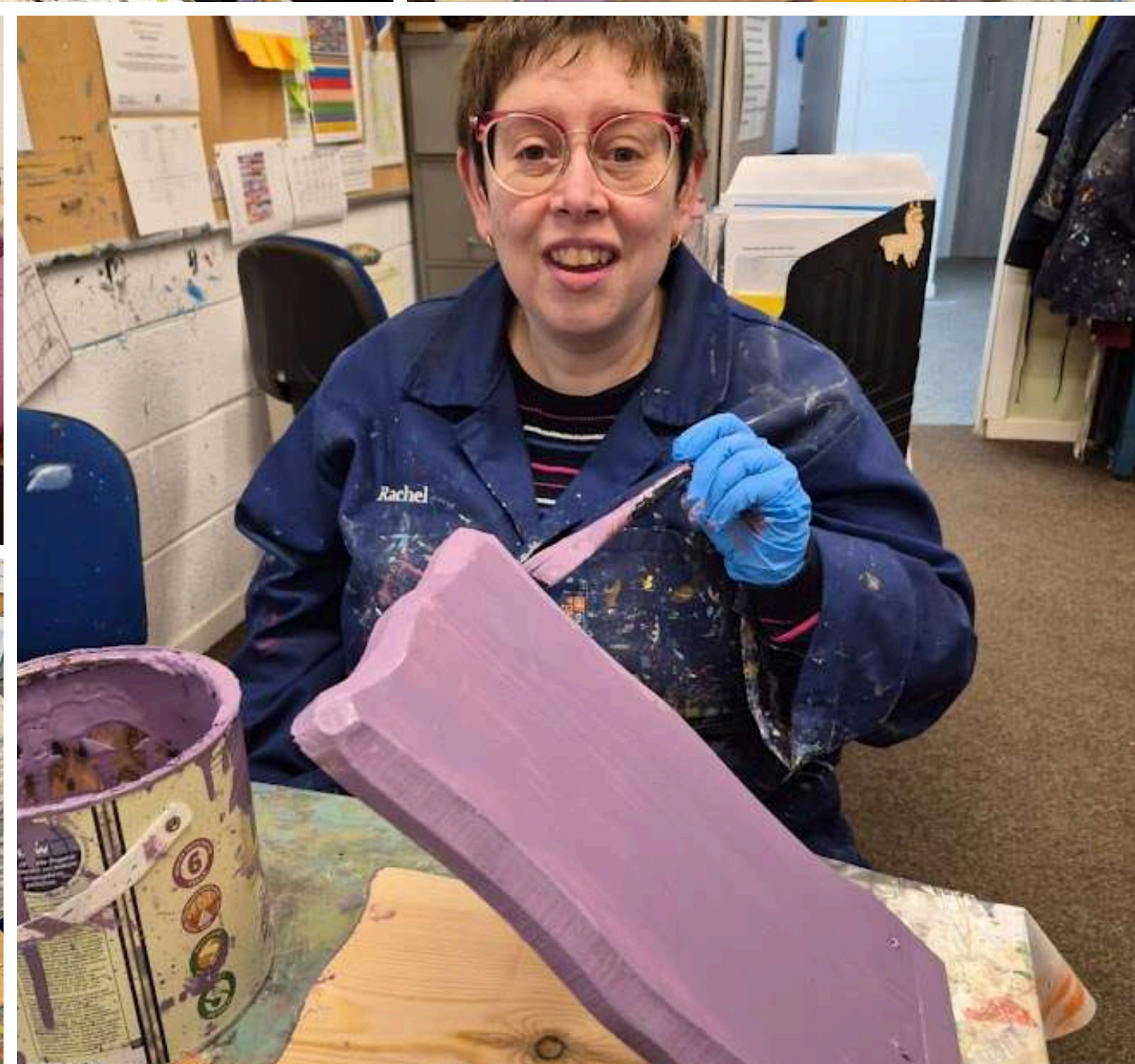
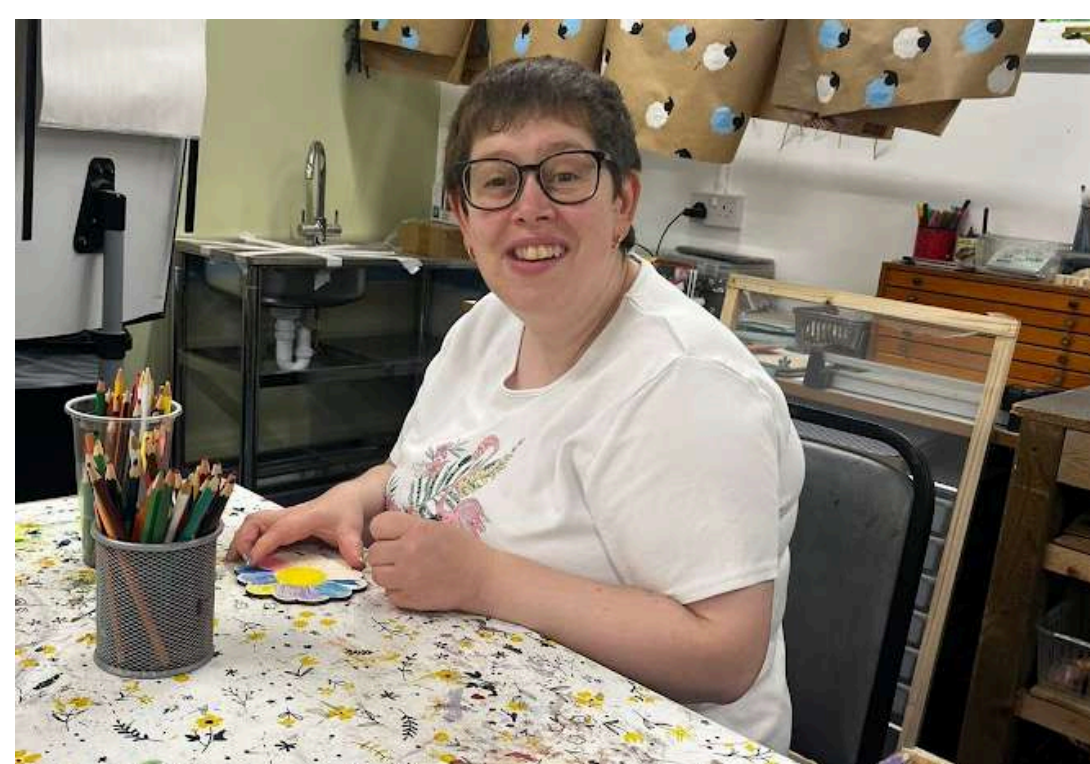
**What's your favourite thing about Easter?**

Easter eggs because they are made of chocolate



**What's your favourite outing with Jennyruth?**

The seaside trip because it was a nice day, my favourite part was the railway







# Cooks' Corner

## Back to Italy

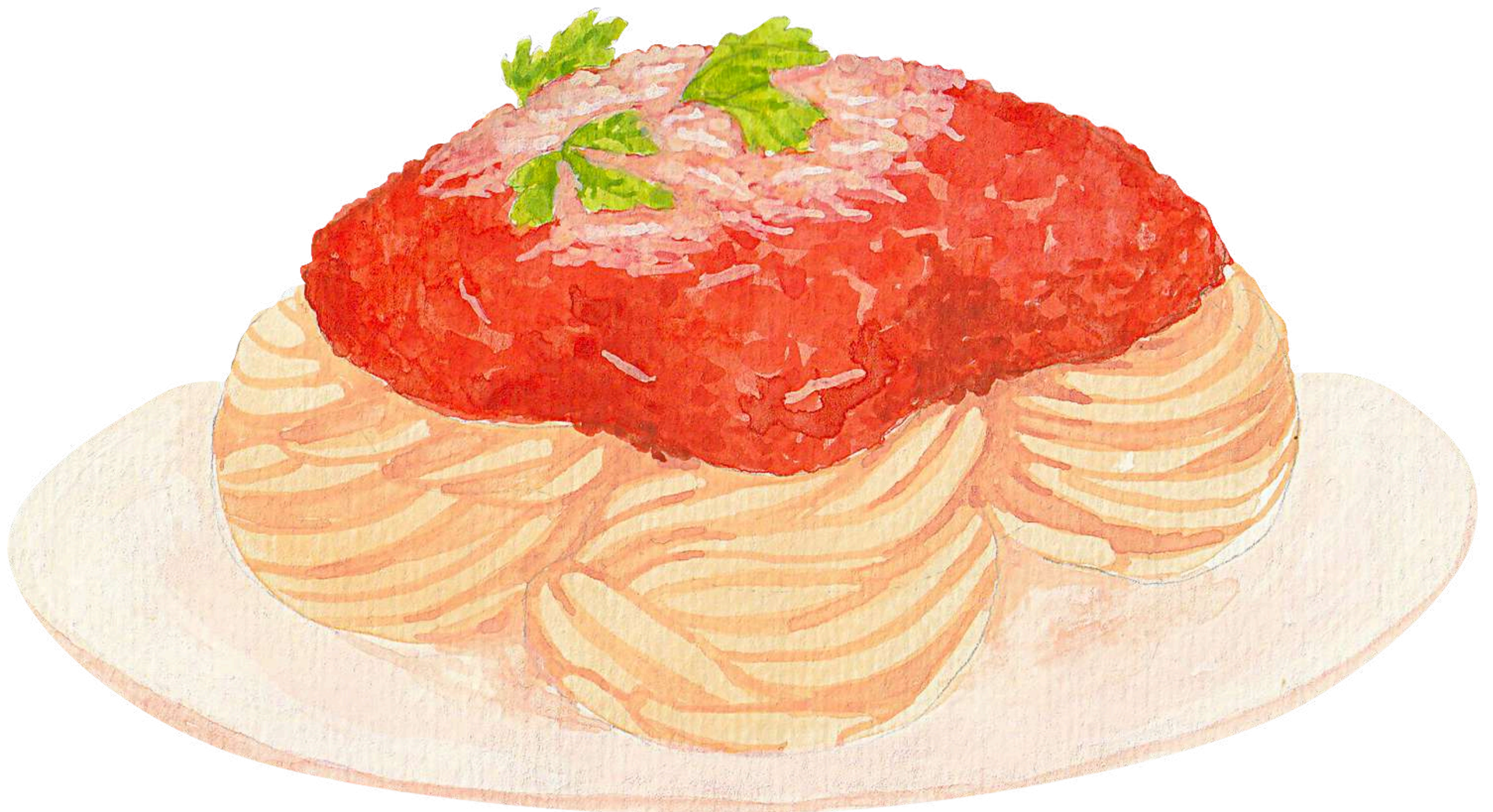
### Spaghetti Bolognese for 8 people

#### Method

- Heat the olive oil in a large pan and sauté the diced onion and finely diced celery.
- Brown the minced beef and the grated carrot and all the dried herbs, seasoning and sugar.
- Add the tinned tomatoes, pasta and tomato puree.
- bring to the boil and then simmer gently until you are ready to serve with the cooked spaghetti and grated parmesan.
- Bring a large pan salted water to boil, add a splash of oil to the water prevent the pasta from sticking. add your pasta and stir to prevent it from sticking, simmer until cooked stirring occasionally. Cook for 12-15 mins. Seve topped with sauce and grated parmesan.

#### Ingredients

- 1 Tbsp Olive oil
- 2 Medium onions-diced
- 2 Carrots grated
- 2 Celery sticks- finely diced
- 2 Garlic cloves crushed
- 1 beef stock cube
- 750g Beef mince
- 1 400g Tinned chopped tomatoes
- 1 Carton passata
- 1 Tsp each of- Oregano, Basil, Thyme and Paprika
- 2 Bay leaves
- 1 Tbsp Tomato puree
- 1 Tsp sugar
- 500g Spaghetti
- Grated parmesan to serve





## Greek Week

### Chicken Souvlaki, Flatbread and Tzatsiki for 8 people

First, we must make our marinade for the chicken. Combine all the following ingredients and coat the chicken with the marinade. Allow to marinate for at least 30 minutes while you make your flatbread.

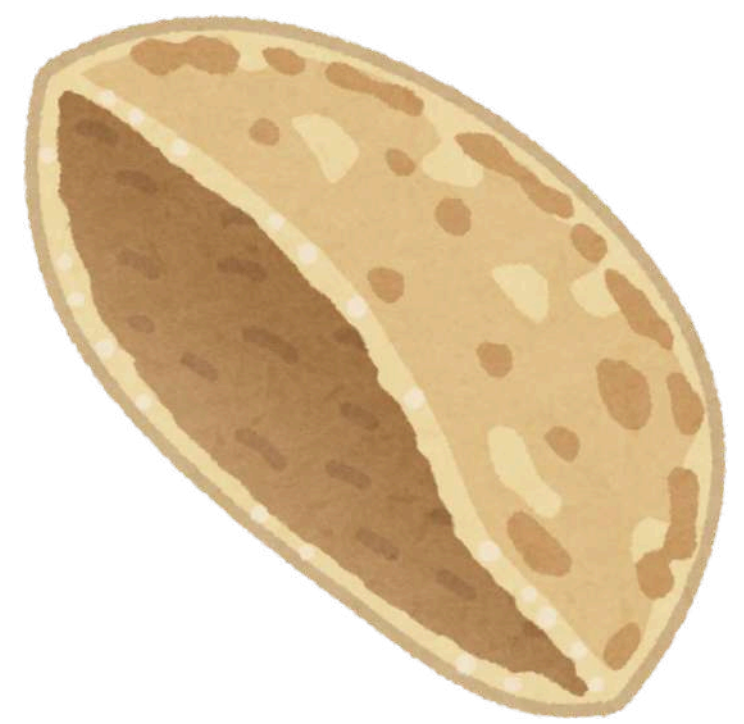
- 12 boneless chicken thighs -diced
- 500g greek yoghurt
- 100ml Olive oil
- 4 Fresh garlic cloves crushed
- 1Tbsp ground coriander
- 2 lemon juiced and zested
- 1Tsp ground cumin
- 1 Tbsp paprika
- 1 Tsp dried oregano
- 1 Tsp dried thyme
- 1 Tsp black pepper
- ½ Tsp ground cinnamon

#### Ingredients

500g Greek Yoghurt  
30g Self-raising flour  
2 teaspoon salt  
1 tsp dried oregano

After your chicken has marinated, thread the cubes of meat onto a pre soaked wooden skewer place it in an oven proof dish.  
Divide the meat up evenly.

Place the dish into a preheated oven at 180 c for 30 to 40 min



## Flatbreads

Combine the flour, oregano and yogurt in a large bowl.  
Mix the flour and yogurt.

**Pay attention here, if the dough is too dry then add a tablespoon of yogurt to the dough.**

Shape into a ball and allow dough to rest for half an hour.  
Knead the dough on a lightly floured surface and divide it into 4 pieces. Roll the dough into a thin circle using a rolling pin.

Heat a cast-iron skillet at a high temperature and a little olive oil. Cook the flatbread for a few minutes on each side. The flatbread will puff up and char in certain parts. Repeat with the remaining dough pieces until all the flatbread are cooked.

# Pasta bake

Ingredients (8 servings)

- Pasta, or as we like to say, "Conchiglie" 500g
- 1 red onion
- 1 red pepper
- 1 green pepper
- 2 courgettes
- 1 jar sundried tomatoes
- Section of fresh tomatoes -about 750g for roasting baby plum tomatoes are ideal
- 1 small jar of pesto
- Garlic cloves
- Seasoning
- Fresh basil to finish
- Mozzarella pearls
- Grated mozzarella



Chop the vegetables any how you like and place into a baking tray with crushed garlic and chopped sundried tomatoes, add whole baby plum tomatoes.

Use the oil from the sundried tomatoes to coat the vegetables and season with salt and pepper.

Roast them in the oven at 180'c for 30 mins, stirring occasionally.

Cook the pasta and cool ready for use later.

When cooked, take out the roasted vegetables and gently crush the tomatoes and stir together with pesto.

Layer the vegetables with the cooked pasta and mozzarella pearls, finishing with a layer of pasta. Top with grated mozzarella and place back in the oven for around 25 mins.

Serve topped with fresh torn basil leaves and serve with bread and salad leaves.

# Volunteering



**Would you like to be a part of a vibrant social enterprise?  
Here you'll work with wonderful, friendly people and make a  
difference!**

We offer a range of volunteering opportunities where you will be enabling and supporting our workers in:

- Sewing, baking, cooking and educational courses in The Mess Room
- Painting wooden products in the Paintshop
- Cutting out wooden items and assembling products in Woodwork
- Packaging and promoting products in The Other Room
- Stenciling, designing, gardening, Blue Peter Badge Group and so much more in The Training Room
- Work experience and volunteering in the community
- Stalls at crafts fairs and shows, talks and fundraising events

We are also a popular choice for **'Employer Supported Volunteering'**.



**Please check the events list and if  
you would like to help out at any of  
these please email Emily & Kelly at  
[volunteers@jennyruth.co.uk](mailto:volunteers@jennyruth.co.uk)**

# Fundraising

There are numerous ways that you can support Jennyruth Workshops.

Fancy starting your own fundraiser? Click the link to create a Just Giving page and start raising money for Jennyruth Workshops!

<https://www.justgiving.com/fundraising-page/creation/?cid=3261823>



You can donate via our website:



Click the link to make a regular or one off donation!

Easy Fundraising gives people an easy and free way to raise donations for Jennyruth Workshops through online shopping

You can also add the Donation Reminder button to your browser so whenever you're shopping online – the Donation Reminder automatically lets you know when you're on any site that offers donations with #easyfundraising.

<https://www.easyfundraising.org.uk/donation-reminder/>

It's now been made even easier....just scan the QR Code to sign up or visit <https://www.easyfundraising.org.uk/> to find out more.





A big thank you to Pianist David Powling  
who raised £555 for us through a Piano  
Recital at Grantley Hall and the Presidents  
Dinner at the York Rotary Club

Thank you for your wonderful support



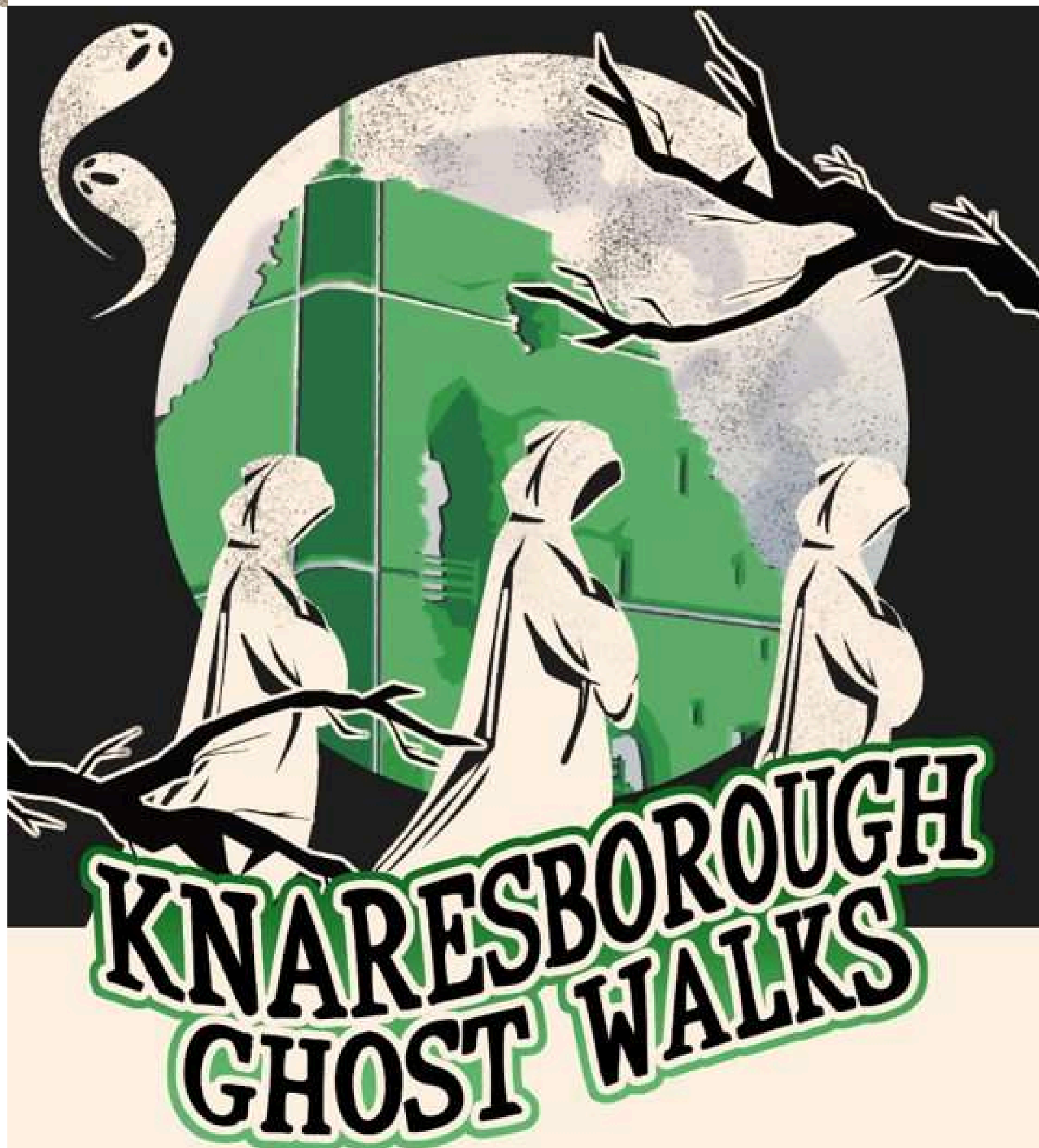
Time to get scary and spooky  
with the Knaresborough  
Knightmares as their Ghost Walks  
are back for a 6th year.

Please visit  
[www.knaresboroughghostwalks.  
co.uk](http://www.knaresboroughghostwalks.co.uk) to book a tour.

This year's tours are on:

29 April  
24 June  
19 August  
28 October  
16 December

They've been sharing spooky  
tales while raising money for  
important charities like us, and  
for that we want to say a huge  
thank you.



# Support Jennyruth Workshops Ltd

## Your donation helps us do more, every day!

Whether it's a one-off gift or a regular contribution, donations form a vital part of our revenue to enable us to keep doing what we do best.

## Ways to Donate

- **Online via Our Website**



You can make **one-off or regular donations** directly through this page and enable Gift Aided donation(s).

Please email – [finance@jennyruth.co.uk](mailto:finance@jennyruth.co.uk) for forms

- **Set Up a Direct Debit or Standing Order**

Prefer to arrange it through your bank? Just ask for a form.

Once completed, **send it directly to your bank** – not back to us.

- **Gift Aid It**

If you're a UK taxpayer, your donation could be worth 25% more at no extra cost.

Fill in a quick **Gift Aid Form** and we'll do the rest.

**Every penny makes a difference.**

Thank you for supporting Jennyruth Workshops Ltd.

**Registered Charity No. 1093957**



# Happy Birthday



April

Janet Slater

Helen Holland

Ruth Wade

Tom Hodgson

Therese Thompson

Sue Fischbach

Alex Arnall



HAPPY

BIRTHDAY





# Dates for the Diary

## A note for volunteers

If you would like to help out at any of our events then please get in touch by emailing Avril at [info@jennyruth.co.uk](mailto:info@jennyruth.co.uk).

# April

Spring Food, Home & Gift Fair  
Ripon Cathedral  
**Saturday 18<sup>th</sup> April**  
**10am - 4pm**



Harrogate Spring Flower Show  
Yorkshire Showground, Harrogate  
**Thursday 23<sup>rd</sup> - Sunday 26<sup>th</sup> April**  
**9am - 6pm**





# May

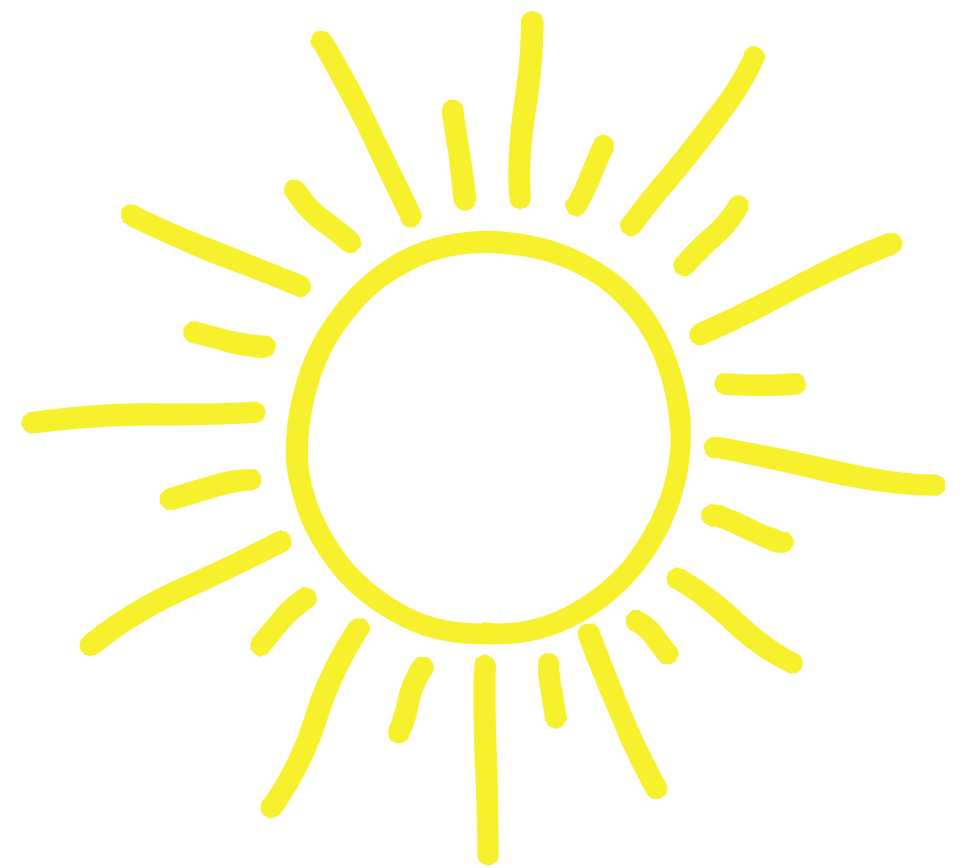
Harlow Carr Gardens  
Harrogate

**Saturday 2<sup>nd</sup> May - Sunday 3<sup>rd</sup> May**  
**9am - 6pm**

# June

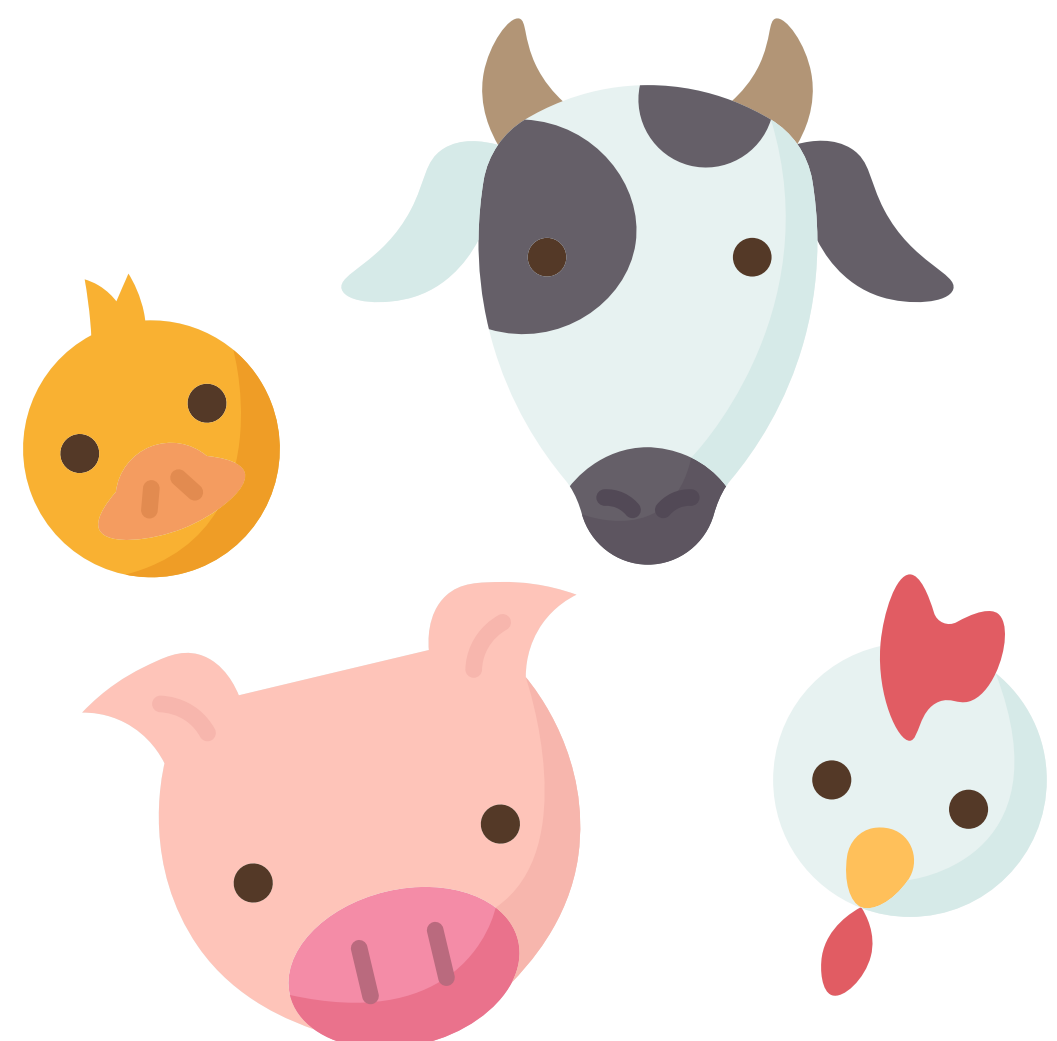
Harlow Carr Gardens  
Harrogate

**Friday 19<sup>th</sup> - Sunday 23<sup>rd</sup> June**  
**9am - 6pm**



# July

Great Yorkshire Show  
Harrogate Showground  
**Tuesday 14<sup>th</sup> - Friday 17<sup>th</sup> July**  
**8am - 6pm**



# September

Autumn Flower Show  
Newby Hall

**Friday 18<sup>th</sup> - Sunday 20<sup>th</sup> September**  
**8:30am - 5:30pm**



Derbyshire Life Home & Gift Fair  
The County Ground, Nottingham Road, Derby, DE21 6DA  
**Saturday 26<sup>th</sup> - Sunday 27<sup>th</sup> September**



# November

Christmas Fair  
Ripon Cathedral  
**Friday 20<sup>th</sup> - Saturday 21<sup>st</sup> November**  
**9:30am - 4:30pm**



The Great Yorkshire Christmas Fair  
Great Yorkshire Pavillions  
**Thursday 26<sup>th</sup> - Sunday 29<sup>th</sup> November**

# December

Coffee Morning  
Marton Cum Grafton Village Hall  
**Saturday 5<sup>th</sup> December**  
**10am - 12pm**





# A Message from



**Jennyruth Workshops**  
**Unit 5, Red House Farm,**  
**Bridge Hewick**  
**Ripon**  
**North Yorkshire**  
**HG4 5AY**

**01765 606620**

